R E P O R T R E S U M E S

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SCHOOL LUNCH, SUGGESTED GUIDES FOR SELECTING LARGE EQUIPMENT.
SOUTH CAROLINA STATE DEPT. OF EDUCATION, COLUMBIA

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THE TYPE AND CAPACITY OF A WIDE RANGE OF SCHOOL KITCHEN EQUIPMENT IS RECOMMENDED WITH RESPECT TO THE NUMBER OF MEALS SERVED PER DAY. THESE RECOMMENDATIONS ARE GIVEN FOR RANGES, SINKS, ELECTRIC HEATING, GAS HEATING, REFRIGERATION, TABLES, KITCHEN MACHINES, TRUCK DOLLIES, SCALES, STORAGE CABINETS, OFFICE SPACES, LOUNGES, GARBAGE AND CAN WASHING AREAS, DELIVERY AREAS, AND PORTABLE SERVING TRUCKS. (JT)

U.S. DEPARTMENT OF HEALTH, EDUCATION & WELFARE
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SCHOOL LUNCH

SUGGESTED GUIDES FOR SELECTING LARGE EQUIPMENT

State of South Carolina
Department of Education
Columbia

May, 1963

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SOUTH CAROLINA STATE DEPARTMENT OF EDUCATION
SCHOOL LUNCH PROGRAM
Columbia 1, S. C.

Revised May 1963

Suggested Guides for Selecting Large Equipment

Meals Served Per Day	Up to 300	300 - 500	500 - 750	750 - 1000
RANGES	2-section heavy duty solid top with ovens. (32"x35" or 42" oven)	2-section heavy duty solid top with ovens. (32"x35" or 42" oven)	2-section heavy duty solid top with ovens. (32"x35" or 42" oven)	2-section heavy duty solid top with ovens. (32"x35" or 42" oven)
Spreader Plate	Needed between sections of range to increase surface and for sanitary purposes.			
Deck Ovens	Roast oven with extra rack. 2 bun pan capacity. (18"x26" pans)	Roast oven with extra racks or bake oven or combination. 6 bun pan capacity. (18"x26" pans)	Roast oven with extra racks or bake oven or combination. 8 bun pan capacity. (18"x26" pans)	Roast oven with extra racks or bake oven or combination. 8 bun pan capacity. (18"x26" pans)
Bake Oven				4 deck oven (32"xd42" or wider)
Swing Faucet	Flexible hot water attachment to be placed 18" above range top.			
Compartment Steamers			Two or three compartment steamer	Three compartment steamer
Steam Jacket Kettle				One 30-60 Gallon
Hoods	Hoods or canopies vented to the outside with exhaust fans must be provided over all cooking, baking, and dishwashing areas.			

Meals Served Per Day	Up to 300	300 - 500	500 - 750	750 - 1000
<u>SINKS</u> Dishwashing Sink (Stainless Steel)	Schools serving up to 200 children daily should use 3-compartment sink in lieu of dish machine. Each compartment 20"x20"x14" with lever controlled waste valve for each compartment, booster necessary on sanitizing compartment, metal dish table, mixing faucets, overflow drains, bottom drains, fitted with perforated metal strainer baskets.			
Pot Sink (Stainless Steel)	3-compartment pot sink, 2-compartments 24"x20"x14" plus 30" soaking compartment plus two drainboards.	3-compartment pot sink, 2-compartments 24"x20"x14" plus 30" soaking compartment plus two drainboards.	3-compartment pot sink, 2-compartments 24"x20"x14" plus 30" soaking compartment plus two drainboards.	3-compartment pot sink, 2-compartments 24"x20"x14" plus 30" soaking compartments plus two drainboards.
Pot Storage	Enclosed pot storage cabinet needed in all units with adjustable shelves. Place cabinet near pot sink.			
Vegetable Sink (Stainless Steel)	2-compartment vegetable sink each compartment 20"x20"x12" with at least one drainboard 30"x20" desirable.	2-compartment vegetable sink each compartment 20"x20"x12" with at least one drainboard 30"x20" desirable.	2-compartment vegetable sink each compartment 20"x20"x12" with at least one drainboard 30"x20" desirable.	2-compartment vegetable sink each compartment 20"x20"x12" with at least one drainboard 30"x20" desirable.
Hand Basin	Necessary in all kitchens and should be conveniently located.			
Service Sink	Required in all units.			
Dish Machine	Single tank timed automatic with prerinse sink.	Single tank timed automatic with prerinse sink.	Single tank automatic conveyor type with prerinse.	Single tank automatic conveyor type with prerinse.
	MINIMUM HOT WATER REQUIREMENTS*			
ELECTRIC HEATING				
A. Circulating Storage & Minimum Size Heater 140°	300 Gallons 16 KW	375 Gallons 24 KW	450 Gallons 28 KW	500 Gallons 28 KW

Meals Served Per Day	Up to 300	300 - 500	500 - 750	750 - 1000
B. Minimum Booster Size 180°	3 Gallons 16 KW	3 Gallons 16 KW	3 Gallons 35 KW	3 Gallons 35 KW
GAS HEATING				
A. Two Temp. System 140° & 180° From Same Source	150 Gallons 190,000 BTU	300 Gallons 190,000 BTU	200 Gallons 400,000 BTU	250 Gallons 400,000 BTU
B. Circulating Storage Tank & Minimum Size Heater 140°	250 Gallons 95,000 BTU	350 Gallons 125,000 BTU	400 Gallons 125,000 BTU	400 Gallons 190,000 BTU
C. Minimum Booster Tank & Heater Size 180°	14 Gallons 60,000 BTU	14 Gallons 60,000 BTU	60 Gallons 95,000 BTU	60 Gallons 95,000 BTU
* Minimum Hot Water Requirements furnished by State Board of Health				
REFRIGERATION Refrigerator	45 cubit ft. box plus one walk-in 6'x8'.	60 cubic ft. box plus one walk-in size 6'x8'.	60 cubic ft. box plus one walk-in size 6'x10'. Pass through box may be desirable.	Two 60 cubic ft. boxes plus one walk-in size 8'x10'. One box may be pass through, placed near serving line.
Frozen Food Storage	Walk-in Freezer 6'x8'	Walk-in Freezer 6'x8'	Walk-in Freezer 6'x10'	Walk-in Freezer 8'x10'
	Combination walk-in refrigerator and walk-in freezer are available and may be desirable.			
Milk Refrigeration	Additional refrigeration needed for milk. Milk refrigeration preferable in serving line. For milk coolers, allow 1 cubic ft. for 50 half pints of milk.			

Meals Served Per Day	Up to 300	300 - 500	500 - 750	750 - 1000
TABLES	A general rule on work table space is to provide 4 linear feet for each kitchen employee. All work tables should have adjustable legs. Tops should be maple or stainless steel.			
Receiving Table	4' to 6' long, 30" wide, located near receiving entrance or in storage room.			
Portable Tables	2'x4', same height as range and serving counter. Useful in conjunction with range, oven, steam equipment, mixer, slicer, and for transportation within kitchen or to serving counter.			
Cook's Table	6'x30"x36" high with utensil rack over, shelf under and two drawers.	6'x30"x36" high with utensil rack over, shelf under and two drawers.	6'x30"x36" high with utensil rack over, shelf under and two drawers. Cook's table may have 15"x15"x10" sink installed.	Two 6'x30"x36" high with utensil rack over, shelf under and two drawers. Cook's table may have 15"x15"x10" sink installed.
Preparation Table	6'x30"x36" high with shelf under and two drawers.	6'x30"x36" high with shelf under and two drawers.	Two tables. 6'x30"x36" high with shelf under and two drawers.	Two tables. 6'x30"x36" high with shelf under and two drawers.
Baker's Table	6'x30"x36" high with bins or storage cans on dollies.	6'x30"x36" high with bins or storage cans on dollies.	6'x30"x36" high with bins or storage cans on dollies.	6'x30"x36" high with bins or storage cans on dollies.
Soiled Dish Table (Stainless Steel)	10'x24"x30" high with two scrapholes.	12'x24"x30" high with two scrapholes.	12'x24"x30" high with two scrapholes.	14'x24"x30" high with two scrapholes.
Clean Dish Table (Stainless Steel)	10'x24"x30" high	12'x24"x30" high	12'x24"x30" high	14"x24"x30" high
Dish Return Window	Window width 4'	Window width 6'	Window width 6'	Window width 6'

Meals Served Per Day	Up to 300	300 - 500	500 - 750	750 - 1000
Serving Counter (Counter Height 34 to 36")	16' to 20' long, 30" wide including refrigerated milk service. Provide dish storage under counter with sliding doors. Include 12" wide tray rail the full length of serving counter. Counter protector necessary for all counters.	16' to 20' long, 30" wide including refrigerated milk service. Provide dish storage under counter with sliding doors. Include 12" wide tray rail the full length of serving counter. Counter protector necessary for all counters.	Two counters 16' to 20' long, 30" wide including refrigerated milk service. Provide dish storage under counter with sliding doors. Include 12" wide tray rail the full length of serving counter. Counter protector necessary for all counters.	Two counters 16' to 20' long, 30" wide including refrigerated milk service. Provide dish storage under counter with sliding doors. Include 12" wide tray rail the full length of serving counter. Counter protector necessary for all counters.
KITCHEN MACHINES Mixer	One 30 quart (with extra 30 quart bowl) and dolly.	One 30 quart (with extra 30 quart bowl) and dolly.	Two 30 quart mixers with bowls and dolly.	Two 30 quart mixers (with extra bowls and dolly.)
Mixer Attachments	Necessary attachments heavy duty wire whip, flat beater, dough arm. The chopper, shredder, and grater necessary for schools serving up to 300.			
Peeler	15 to 20 lbs. capacity with peel trap.	15 to 20 lbs. capacity with peel trap.	15 to 20 lbs. capacity with peel trap.	15 to 20 lbs. capacity with peel trap.
Meat Slicer	Table Model	Table Model	Table Model	Table Model or Pedestal.
Food Cutter	Electric: Table type, revolving bowl, 15" to 20" in diameter. Safety device; bowl and knife guard readily removable for cleaning. Attachments needed: Grinder, slicer, grater, and shredder. This food chopper is needed in all schools serving 300 or more children.			
Drinking Fountain in Dining Area	1 Locate away from serving line and dish return area.	1 or 2	2	2

UTILITY TRUCKS, ETC.	22" x 38" with two shelves desirable. (Number determined by local needs)
Portable Bakery Racks	Number determined by work space. Needed in all units.
Truck Dollies	Needed for milk crates, food storage cans, and garbage cans. (Number determined by local needs)
Portable Utensil Racks	Portable pan and utensil rack - necessary in units serving over 300.
Scales	Platform type needed in every receiving area.
Storage Cabinet	Enclosed storage cabinet needed in all units for storage of dishes and utensils.
Storage Unit	A minimum of 1/2 sq. ft. of floor area for each child served, exclusive of refrigerator space. Storage unit must be well ventilated.
Storage for Cleaning Supplies	Separate storage space for mops, brooms, buckets, cleansing compounds. This space should be well ventilated and include mop rack and shelving.
Office Space	Every lunch unit should be equipped with a desk, a chair, and file drawer. Department serving 300 or more should have separate office.
Lounge	Lavatory, toilet, and locker facilities needed in all lunch units. Include chair, dressing table, locker for clothing, mirror, soap dispenser and first-aid cabinet. Shower desirable.
Garbage and Can Wash Area	Needed in all lunch units. Provide hot and cold water connections and floor drain within a depressed area approximately 6 square feet. In addition, allow 5 square feet of storage space per garbage can.
Delivery Area	This consists of a receiving platform the same level as the kitchen floor. The delivery door should be 3½' wide to permit moving in large items of equipment.

Dining Room Tables	Eight is regarded as the maximum number to seat at one table; four is recommended for all high schools.
Chairs	One per person for largest serving period. 17" is suggested for a suitable seat height for all age groups. Sturdy construction.
Bulletin Board	Approximately 30"x30" for posting menus, work sheets and notices in food preparation area. Two large bulletin boards in dining area recommended for educational materials.
Clock	Installed for best visibility.
Fire Extenguishers	At least one should be provided in each kitchen. Type approved by local fire regulations.
Garbage Cans and Covers	Galvanized, 15 to 25 gallons; available with or without casters or may be used on dollies. Number depends on uses of cans.
Portable Serving Trucks	Portable serving trucks may be used under serving counter in place of fixed shelving. These are loaded in the dishwashing area and used at the serving counter without rehandling of dishes.